

In the Claims

Claims 1-43 (Canceled).

Please add the following new claims:

44. (New) A method of making a whey protein isolate from casein-free whey, comprising:
 - a. adjusting the pH of the whey to between 6.0 to 8.0;
 - b. treating the whey with silica to remove lipids;
 - c. centrifuging the whey/silica mixture to produce a clear whey feedstream;
 - d. further removing lipids from the whey feedstream by dialyzing;
 - e. adjusting the pH of the whey feedstream to between 4.6 and 4.8;
 - f. centrifuging the whey feedstream to further remove lipids, and to remove complexed and denatured proteins;
 - g. filtering the whey feedstream to remove any remaining small molecules; to produce a whey protein isolate.
45. (New) The method of claim 44, wherein the whey is sweet whey.
46. (New) The method of claim 44, wherein the whey is acid whey.
47. (New) The method of claim 44, wherein the whey is obtained from milk, colostrum, or milk starting material.
48. (New) The method of claim 44, wherein the whey is obtained from the normal milk of mammals.
49. (New) The method of claim 48, wherein the whey is from cows, goats or humans.

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50. (New) The method of claim 44, wherein the whey is obtained from colostrum from mammals.
51. (New) The method of claim 50, wherein the whey is from cows, goats or humans.
52. (New) The method of claim 44, wherein the whey is obtained from milk from transgenic mammals.
53. (New) The method of claim 52, wherein the whey is from cows, goats or humans.
54. (New) The method of claim 44, wherein the silica is colloidal silica.
55. (New) The method of claim 44, wherein the silica is fumed silica.
56. (New) The method of claim 44, wherein the pH of the whey in step (a) is adjusted to between 6.8-7.2.
57. (New) The method of claim 44, further comprising spray drying the whey protein isolate.
58. (New) The method of claim 44, wherein the whey protein isolate contains a protein content of 90% or greater.
59. (New) The method of claim 44, wherein the whey protein isolate is substantially free from contamination with lactose, fat and ash.

60. (New) The method of claim 44, wherein the treatment of the whey with silica also removes calcium and phosphate from the whey.
61. (New) The method of claim 44, wherein the whey protein isolate is a clarified whey protein isolate.
62. (New) A method of removing lipids from casein-free whey, comprising:
- a. adjusting the pH of the whey to between 6.0 to 8.0;
 - b. treating the whey with silica so as to remove lipids;
 - c. centrifuging the whey/silica mixture to produce a whey product with a reduced lipid content.
63. (New) The method of claim 62, further comprising removing additional lipids by dialyzing.
64. (New) The method of claim 63, further comprising removing additional lipids comprising:
- d. adjusting the pH of whey product to between 4.6 and 4.8; and then
 - e. centrifuging the whey product to further remove lipids.
65. (New) The method of claim 64, further comprising removing complexed and denatured proteins from the whey product.
66. (New) The method of claim 64, further comprising filtering the whey product to remove any remaining small molecules so as to produce a clarified whey protein isolate.
67. (New) The method of claim 66, wherein the whey protein isolate contains a protein content of 90% or greater.

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68. (New) The method of claim 66, wherein the whey protein isolate is substantially free from contamination with lactose, fat and ash.
69. (New) The method of claim 62, wherein the whey is sweet whey.
70. (New) The method of claim 62, wherein the whey is acid whey.
71. (New) The method of claim 62, wherein the whey is obtained from milk, colostrum, or milk starting material.
72. (New) The method of claim 62, wherein the whey is obtained from the normal milk of mammals.
73. (New) The method of claim 72, wherein the whey is from cows, goats or humans.
74. (New) The method of claim 62, wherein the whey is obtained from colostrum from mammals.
75. (New) The method of claim 74, wherein the whey is from cows, goats or humans.
76. (New) The method of claim 62, wherein the whey is obtained from transgenic milk from mammals.
77. (New) The method of claim 76, wherein the whey is from cows, goats or humans.
78. (New) The method of claim 62, wherein the silica is colloidal silica.
79. (New) The method of claim 62, wherein the silica is fumed silica.

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80. (New) The method of claim 62, wherein the pH of the whey in step (a) is adjusted to between 6.8-7.2.
81. (New) The method of claim 66, further comprising spray drying the whey protein isolate.